

BAR/BAT MITZVAH PLATED LUNCH MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canapé

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Sesame-Grilled Salmon Fillet

Fillet of grilled Salmon, roasted with Sesame, Soy and fresh Ginger, served atop Jasmine Rice and a salad of Romaine in a light Rice Wine Vinaigrette

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi-glace

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crispy Lavash, served with a fresh Basil Marinara

DESSERTS

Bar/Bat Mitzvah Cake provided by family

(You may substitute Desserts for Hors d'oeuvres.)

Menu items can be altered based on specific dietary needs.

Kosher meals are available for an additional fee.

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BAR/BAT MITZVAH PLATED DINNER MENU

Items are subject to change

CHEF'S CHOICE HORS D'OEUVRES

Grilled Vegetable and Feta Cheese Tartlet

Smoked Salmon Mousse Canapé

Potato Latkes with Sour Cream & Chive

Mini Potato & Beef Knish

APPETIZER COURSE (Choice of 1)

Classic Caesar

Crisp Romaine Lettuce tossed with Classic Caesar Dressing, Herb Croutons and Parmesan Cheese

Exotic Mixed Greens with Apples and Strawberries

Fresh Salad Greens tossed with Granny Smith Apples, caramelized Pecans, Strawberries, Grape Tomatoes and crumbled Blue Cheese in a Raspberry Vinaigrette

MAIN COURSE

Maple-Glazed Chipotle Chicken

Pan-roasted smoked Chicken Breast, served with a fiery Vegetable Ratatouille and roasted Yukon Gold Potatoes, topped with a Chipotle Tomato Cream

Argentinean Salmon

Pan-seared fresh Salmon Fillet marinated in spicy Chimichurri Sauce, served over a fried mashed Yucca Cake, topped with a Sweet Corn Posole and crispy Corn Tortilla Strips

Mushroom Braised Short Ribs

Braised Beef Short Ribs marinated in a Shallot and Wild Mushroom Gravy, served with Garlic Mashed Potatoes, Puff Pastry and crispy Onion Straws

Corned Beef Brisket

Sliced thin and served with Pearl Onions and Baby Root Vegetables with a Dijon Aioli

Wild Mushroom Ravioli

Imported Pasta tossed with a Mushroom Trio in light Cabernet Demi-glace

Roasted Vegetable Napoleon

Ragoût of Tomato, Zucchini, Eggplant and Summer Squash, layered with a White Bean Purée between crispy Lavash, served with a fresh Basil Marinara

DESSERTS

Bar/Bat Mitzvah Cake provided by family

(You may substitute Desserts for Hors d'oeuvres.)

ODYSSEY



KIDS LUNCH BUFFET MENU

Items are subject to change.

FOOD STATION MENU

Chicken Fingers

French Fries

Pasta w/ Marinara Sauce and Parmesan Cheese

Fruit Salad

Caesar Salad

Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Juice & Soda Package

*Non-Alcoholic Frozen Drinks available
at an additional cost.*

KIDS DINNER BUFFET MENU

Items are subject to change.

FOOD STATION MENU

Chicken Fingers or Chicken Skewers

French Fries or Mashed Potatoes

Beef or Turkey Carving Station

Seafood Pasta

Pasta w/ Marinara Sauce and Parmesan Cheese

Caesar Salad

Assorted Rolls and Bread

DESSERT

Ice Cream Sundae Bar

BEVERAGES

Soda Package

*Non-Alcoholic Frozen Drinks available
at an additional cost.*

MAKE YOUR RESERVATIONS TODAY.

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